



L'HORIZON

— BEACH HOTEL & SPA —

BAR AND LOUNGE MENU

LIGHT BITES

Soup of the Day (v) £9

Toasted sourdough - crispy shallots - herb oil

Crayfish Cocktail £15

Atlantic prawns, crayfish, lobster mayonnaise, compressed watermelon, little gem lettuce, malted bread, caviar

Smoked Salmon Platter (serves one) £14

Scottish smoked salmon, lemon, capers, watercress, sourdough

Charcuterie Platter (serves one) £12

Mixed sliced meats, Provençale olives, sundried tomatoes, crispy bread

SALADS

Classic Caesar Salad £16

Romaine lettuce, pancetta, anchovies, parmesan, dressing

Add Smoked Salmon £5

Add King Prawns £5

Add Chicken £5

Add Tofu £4

Goats Cheese (v) £19

Mixed leaf, crisp ciabatta, hen's egg, chimichurri, crispy goat's cheese, beetroot

L 'Horizon Super Salad (vg) £17

Mixed leaves, sundried tomatoes, chicory, olives, quinoa, watercress, falafel

Teriyaki Crispy Duck Salad £20

Mixed leaves, sundried tomato, Creedy Carver duck leg, watercress, teriyaki dressing, pickled shallot

BURGERS

8oz Jersey Beef Burger £20

Brioche bun, beef tomato, romaine lettuce, skinny fries, relish

Sriracha Chicken Burger £21

Brioche bun, beef tomato, romaine lettuce, skinny fries, relish

Vegan Mushroom Burger (vg) £18

Flat cap mushroom, tomato tapenade, vegan cheese, spinach, vegan brioche



*Hand*PICKED
HOTELS



L'HORIZON

— BEACH HOTEL & SPA —

COLD SANDWICHES

All sandwiches are served with a side salad and crisps. Choice of white/brown bloomer or gluten free
Add Fries £4

Smoked Applewood (v) £11
Spring onion, mayonnaise

Free Range Egg Mayonnaise (v) £11
Jersey eggs, watercress, black pepper mayonnaise

BBQ Normandy Ham £12
Roasted ham, rocket, beef tomato, Pommery mustard mayonnaise

Atlantic Prawn & Crayfish £14
Little gem lettuce, Marie Rose sauce

Smoked Salmon Cucumber £14
Smoked salmon, compressed cucumber, cream cheese

Smoked Salmon & Egg Mayonnaise Open Sandwich £14
Toasted sourdough, Jersey watercress, smoked salmon

HOT SANDWICHES

All grilled sandwiches are homemade fresh to order served with a side salad
Add Fries £4

L' Horizon Open Club £15
Toasted sourdough, crushed avocado, lemon chicken, beef tomato, streaky bacon, lemon mayonnaise, little gem

Croque Monsieur £15
Multi seed sourdough, BBQ ham, smoked applewood cheddar, cheddar béchamel

Vegan Ciabatta £16
Mediterranean vegetables, rocket, mustard mayonnaise

Pastrami & Smoked Cheese Ciabatta £17
Red onion chutney, rocket, mustard mayonnaise

MAIN COURSE

8oz Flat Iron Steak £30
Chunky chips, slow cooked beef tomato, peppercorn sauce, watercress

Thai Green Curry (vg) £24
Tofu, allotment vegetables, jasmine rice

Plaice & Chips £26
Plaice fillet, Jersey ale batter, chunky tartare, mushy peas, chips

Market Fish
(please check with the waiting staff for the daily choice and price)
Confit potato, seasonal vegetables, lemon butter sauce
Our fish is sourced from nominated suppliers which are sustainable

Sides

Hand Cut Chips (vg) £6.50
Skinny Fries (vg) £6.50
Parmesan Truffle Chips £6.50
Buttered New Potatoes (Jersey Royals when in season) (v) £6.50
Seasonal Steamed Vegetables (v) £6.50
Garlic Mushrooms (v) £6.50
Creamed Spinach (v) £6.50



Hand PICKED
HOTELS

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate.

DESSERTS

Lemon Posset (v) £10

Fresh raspberries, raspberry sorbet, shortbread biscuit

Dark Chocolate Mousse (v) £12

70% chocolate, jersey cream, chocolate soil

Strawberry Baked Alaska (v) £12

Macerated strawberries, meringue, Jersey strawberry ice cream

Chocolate Orange Tart (vg) £12

Blood orange sorbet, fresh berries

Café Gourmand £13

Chef's choice of 3 bite size desserts
Includes a coffee of your choice

Local Cheese Platter £17

Selection of cheese, Miller's crackers, homemade chutney, celery grapes

Jersey Dairy Ice Creams £3.50 per scoop

Selection of local homemade jersey dairy ice creams